

Great food starts with fresh produce, high quality meats and ingredients, and meals prepared from scratch. With our amazing range of quality, scratch prepared menu items, we truly have something for everyone. The Five-Four promise is to forever uphold our tradition of serving generous portions of housemade food and drink at an honest price.

* Prices subject to change *

MUNCHIES

CHICKEN QUESADILLA (H15)

Marinated chicken, Pepper Jack cheese and pico de gallo grilled between tortillas. Served with sour cream and salsa.

870 CAL 9.79

Substitute guacamole for sour cream | -30 CAL Add guacamole .99 | +100 CAL

BONELESS WINGS (HIG

910 CAL 9.79

CHOICE OF FLAVOR
Buffalo +300 CAL
Hot Buffalo +270 CAL
CHOICE OF DIPPING SAUCE
Buttermilk Ranch +280

Buttermilk Ranch +280 CAL Bleu Cheese +290 CAL

FRIED CHICKEN FINGERS BASKET (HIS)

Hand-breaded chicken tenderloins served with french fries and your choice of dipping sauce.

1020 CAL

9.79

1020 CAL
Add buttermilk biscuit .20 | +380 CAL

FRIED PICKLES (HI6)

Fried pickle spears with a spice kick. Served with ranch for dippin'.

770 CAL 8.79

FRY ME SOME CHEESE (HIG

Wisconsin breaded white Cheddar bites and Italian breaded mozzarella sticks served with marinara sauce.

630 CAL 8.49

FRY ME TO THE MOON (HI6)

Home cut french fries and waffle fries topped with Cheddar cheese, bacon and scallions. Served with your choice of Gringo Dip or chipotle ranch dip.

1710/1990 CAL

8.99

TATER KEGS (HI6)

Jumbo tater tots stuffed with bacon, Cheddar cheese and chives. Served with your choice of ranch, cheese sauce or sour cream.

480-730 CAL 7.99

ZEPPELIN PRETZELS (H15)

Old World, Bavarian pretzels served with housemade cheese sauce for dippin'.

1180 CAL 7.29

FOUR PLAY

SERVES 4 OR MORE

A generous sampler platter of:

MOZZARELLA STICKS OR WISCONSIN CHEESE BITES BONELESS WINGS WAFFLE FRIES CHICKEN QUESADILLA

Served with Gringo Dip and dipping sauces.

2380-2510 CAL 13.99

No Substitutions or Modifications

made-from-scratch signature selections

GRINGO DIP® & CHIPS (HIS)

Five Four's famous House recipe, a creamy Pepper Jack cheese dip blended with pico de gallo and the Street's secret spices. Served with salsa and tortilla chips.

1030 CAL 7.99

Substitute Waffle Fries for tortilla chips & salsa 1.29 | +360 CAL

SHROOMS (HIT)

Fresh jumbo mushroom caps filled with herb and garlic cream cheese, battered and fried. Served with creamy horseradish dip.

1340 CAL 9.79

CHICAGO SPINACH & ARTICHOKE DIP (HIB)

Our scratch recipe baked Chicago style with imported Reggiano Parmesan cheese, spinach and artichoke hearts blended in a rich, smooth cream sauce. Served with tortilla chips, salsa and sour cream.

1270 CAL 9.79

BAJA DIPPERS (HI6)

Basket loaded with eight Baja Bites (chicken & cheese in a crispy corn tortilla) stacked with tortilla chips. Served with Gringo Dip and salsa.

1450 CAL 9.79

TEQUILA WRAPPERS (HI6)

Crispy flour tortillas wrapped around smoked chicken, pico de gallo, black beans, fire-roasted corn and Pepper Jack cheese. Served with our housemade avocado ranch dip.

1360 CAL 9.79

CHICKEN WINGS 10 COUNT 450 CAL

CHOICE OF FLAVOR
Buffalo +300 CAL
Hot Buffalo +270 CAL
Cajun Dry Rub +220 CAL
Garlic Lemon Pepper Dry Rub +220 CAL
CHOICE OF DIPPING SAUCE

Buttermilk Ranch +280 CAL Bleu Cheese +290 CAL

SUPER NACHOS (HIT)

CHICKEN, GROUND BEEF OR COMBO

Crispy tortilla chips served with refried beans, Cheddar cheese, housemade cheese sauce, jalapenos, pico de gallo, sour cream, guacamole and salsa.

1720-1890 CAL 9.79

SHA-BANG SHRIMP (HIT)

Crispy shrimp tossed in a creamy spicy sauce.

1130 CAL 9.99

CALAMARI (HIT)

9.79

Hand-breaded and fried calamari rings and tentacles tossed with hot cherry peppers. Served with your choice of cocktail sauce, marinara sauce or garlic lemon aioli.

460-850 CAL 9.99



All Salads served with honey wheat bread • 480 CAL

UPGRADE YOUR PROTEIN Seared Shrimp • 3.00 190 CAL | Fried Shrimp • 3.00 350 CAL Sirloin Steak • 3.00 490 CAL | Salmon • 4.00 390 CAL | Crimson Snapper • 4.00 230 CAL

BUFFALO CHICKEN SALAD

GRILLED OR FRIED CHICKEN

Your choice of chicken dipped in our house wing sauce. Served on top of fresh greens combined with spiced chopped bacon, white Cheddar cheese, pico de gallo, tortilla strips, tossed with chipotle ranch dressing and topped with crumbled bleu cheese.

1560/1820 CAL 11.99

CALIFORNIA BLEU CHICKEN SALAD

Crisp romaine lettuce combined with grilled chicken, spiced chopped bacon, pico de gallo, tortilla strips, diced eggs, crumbled bleu cheese and tossed with honey lime dressing.

1400 CAL 11.99

SUMMER CHICKEN SALAD

Spring and traditional salad mix combined with grilled chicken, chopped red onion, celery and apples tossed in a balsamic vinaigrette and topped with sliced strawberries, candied pecans and crumbled bleu cheese.

1080 CAL 11.99

Chopped Salads are designed to be tossed with dressing. For optimal quality, requesting dressing on the side is not recommended.

FAJITA SALAD

CHICKEN, GROUND BEEF OR VEGGIE PATTY

Your choice of protein, sautéed red and green peppers and onions on a bed of salad greens topped with white Cheddar cheese, fire-roasted corn, green onions, pico de gallo, sour cream and tortilla chips. Served with your choice of dressing.

11.99

Substitute guacamole for sour cream | -30 CAL Add guacamole .99 | +100 CAL

TRADITIONAL CHICKEN SALAD

GRILLED, BLACKENED OR FRIED CHICKEN

Your choice of chicken on a bed of salad greens topped with Cheddar cheese, carrot sticks, cucumbers, roma tomatoes, eggs and croutons. Served with your choice of dressing.

510-770 CAL 11.49

CHICKEN CAESAR SALAD

GRILLED, BLACKENED OR FRIED CHICKEN

Your choice of chicken on a bed of crisp romaine tossed with housemade Caesar dressing, topped with croutons and Parmesan cheese.

1110-1380 CAL 11.49

FRIED CHICKEN CLUB SALAD

Large chicken breast hand-breaded and fried to order (knife and fork needed but worth it!) on a bed of salad greens with Cheddar cheese, diced eggs, avocado, chopped bacon, carrot sticks, cucumbers, roma tomatoes and croutons. Served with your choice of dressing.

990 CAL 11.99

HOUSEMADE RECIPE DRESSINGS

CAL (per ounce)

Avocado Ranch 120 CAL | Chipotle Ranch 130 CAL | Thousand Island 110 CAL Buttermilk Ranch 140 CAL | Creamy Bleu Cheese 140 CAL | Cilantro Honey Lime 160 CAL Balsamic Vinaigrette 160 CAL | Caesar Dressing 170 CAL | Honey Mustard 180 CAL

ALSO AVAILABLE

Salsa 10 CAL | Light Italian 40 CAL | French 120 CAL

THE TRADITIONAL

A bed of salad greens and carrot sticks topped with eggs, cucumbers, roma tomatoes, Cheddar cheese and seasoned croutons. Served with your choice of dressing.

Add chopped bacon .35 | +40 CAL

170-680 CAL

4.99

Romaine lettuce tossed in our housemade Caesar dressina with croutons and fresh Parmesan. 4.99

430 CAL

Add to any Entrée 3.49

SUMMER BLEND

Spring mix and chopped red onion, celery and apples tossed in a balsamic vinaigrette and topped with sliced strawberries, candied pecans and crumbled bleu cheese.

5.29

310 CAL

Add to any Entrée 3.49

Add to any Entrée 3.49 2.000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE. BUT CALORIE NEEDS VARY.



All Soups are original housemade scratch recipes.

4.99

5.29

IDAHO® BAKED POTATO

Topped with bacon, scallions and Cheddar cheese. **550 CAL**

Add to any Entrée 3.49

OUTLAW STEAK

Add to any Entrée 3.49

CHICKEN TORTILLA

Naked or Fully Dressed (tortilla strips sour cream & Cheddar

180/330 CAL Add to any Entrée 3.49

CUP OF SOUP

120-260 CAL

Add to any Entrée 2.99

3.49

4.99

SANDWICH & SOUP COMBO

CHOICE OF HALF SANDWICH

Beef Brisket · Pulled Pork · Sliced Turkey · Chicken Salad

Half sandwiches include lettuce and tomato on a French baguette. All of our sandwiches except Chicken Salad include smoked Gouda cheese and our house spread.

Baked Potato · Chicken Tortilla · Outlaw Steak

610-1270 CAL

Upgrade to HALF PRIME RIB FRENCH DIP 3.00

SOUP & SALAD COMBO

Select one of our original housemade scratch recipe soups with your choice of The Traditional, Caesar or Summer Blend salad. Served with oven fresh honey wheat bread and honey butter. 840-1740 CAL 9.99

LOADED IDAHO® BAKED POTATO PLATTER

Jumbo baked potato topped with butter, sour cream, chopped bacon, broccoli and melted Cheddar cheese. Served with a bowl of soup or The Traditional, Caesar or Summer Blend salad.

1070-1560 CAL 9.99

10.29

SIZZLING FAJITA SKILLET

A sizzling skillet loaded with steak, shrimp or chicken atop a bed of sautéed red and green peppers and onions with flour tortillas, pico de gallo, sour cream, shredded Cheddar, lettuce and salsa all on the side. Served with your choice of Mexican rice or housemade refried beans. Guacamole may be substituted for any side

FIRE-GRILLED CHICKEN 11 0Z.

1200/1250 CAL 13.99 **SIRLOIN STEAK*** 8 0Z.

1320/1370 CAL 14.99

SIGNATURE CHOOSE ANY TWO MEATS

Fire-Grilled Chicken, Sirloin Steak*, Seared Shrimp

1240-1430 CAL 16.99

BORDER ATTACK

GROUND BEEF. CHICKEN OR COMBO

Two authentic tacos, four Baja Bites (chicken & cheese wrapped in a crispy corn tortilla), surrounded by tortilla chips. Served with Gringo Dip and salsa for dippin'.

1350-1430 CAL 11.99

PACIFIC FISH TACO PLATTER

GRILLED OR FRIED

Tilapia, spicy dressed cabbage, roma tomatoes, cilantro and cotija wrapped in corn-flour tortillas and drizzled with roasted red pepper sauce. Served with Mexican rice and housemade refried beans.

1080/1220 CAL

13.99

CARNE ASADA TACO PLATTER

Seared Certified Angus Beef® Ribeye steak, fire-roasted corn, avocado, cotija and cilantro wrapped in corn-flour tortillas and drizzled with red pepper sauce. Served with Mexican Rice and housemade refried beans.

1050 CAL 13.99

TACO PLATTER

GROUND BEEF. CHICKEN OR COMBO

Three authentic tacos served with housemade refried beans, Mexican rice and salsa.

800-1010 CAL 11.99



CRAFT SAMDWICHE

All Craft Sandwiches served with your choice of French Fries • 380 CAL | Steamed Veggies • 140 CAL | Cup of Soup • 120-260 CAL

PRIME RIB FRENCH DIP*

We roast Certified Angus Beef® Ribeye daily for this ultra-premium sandwich and shave it paper thin. 8 oz. of ribeye is prepared to medium and piled high on a toasted French baguette. Served with au jus and your choice of horseradish sauce or garlic aioli. Top with Monterey Jack cheese if desired. Limited Availability Daily.

1260/1300 CAL 16.49

PHILLY CHEESESTEAKS

SIRLOIN STEAK CHEESE

6 oz. of finely chopped sirloin, hand cut in our kitchen, topped with sautéed mushrooms, bell peppers and onions on an Artisan baguette with melted Swiss cheese. Served with choice of garlic aioli or horseradish sauce.

1250/1290 CAL 11.99

CAJUN BEEF PHILLY

6 oz. of finely chopped sirloin, hand cut and marinated in Cajun spices, topped with bell peppers, onions, chipotle mayonnaise, Sharp Cheddar cheese and pico de gallo on an Artisan baquette.

1330 CAL 11.99

CAJUN CHICKEN PHILLY

7 oz. of finely chopped chicken marinated in Cajun spices, topped with bell peppers, onions, chipotle mayonnaise, smoked Gouda cheese and pico de gallo on an Artisan baguette.

1340 CAL 11.49

FISH

SNAPPER FISH SANDWICH

BLACKENED OR FRIED

Crimson Snapper filet, lettuce, tomato served with comeback sauce.

760/890 CAL

11.99

(UPGRADE YOUR SIDE ITEM)

Waffle Fries with Gringo Dip 1.99 | 730 CAL

Home Cut Onion Rings 1.29 | 360 CAL

Sweet Potato Fries 1.29 | 480 CAL

Shelby 50/50 (Fries + Onion Rings) 1.29 | 420 CAL

GF YOUR Bun

Gluten Free Bun 1.00 | -50 CAL

FRIED FAVORITES

SPICY FRIED CHICKEN SANDWICH

A chicken breast hand battered in our kitchen, fried and topped with wing sauce, Monterey Jack cheese, jalapeno bacon and a smoky spread. Served with your choice of wing sauce, ranch or bleu cheese dressing.

11.99

11.49

11.49

1210-1270 CAL

FRIED TENDERLOIN

Pork loin hand battered in our kitchen. fried and served with your choice of horseradish sauce or garlic aioli. Try this Ozark Classic for a taste of the Midwest.

870/910 CAL

Add your choice of cheese on us | +60-110 CAL

WRAP ME UP

SOUTHWEST TORTILLA WRAP

Fire-grilled chicken, romaine lettuce, cotija, red bell pepper, spiced chopped bacon, tortilla strips and pico de gallo tossed in a chipotle ranch dressing and stuffed in a large flour tortilla.

1020 CAL 11.49

SOUTHWEST VEGGIE WRAP Crumbled spicy black bean, grain and vegetable patty instead of chicken and bacon. 1000 CAL

RACK OF CLUBS

HAVANA CLUB

Smoked turkey and pit pulled pork piled high with Swiss cheese, dill pickles, garlic aioli and Cuban mustard on a French baguette.

1120 CAL

GRILLED REUBEN

Premium corned beef thinly sliced and piled high with sauerkraut, comeback sauce and Swiss cheese on grilled marble rye.

1140 CAL 11.49

"Carnegie Deli" style with 9 oz. of corned beef 3.00 | +110 CAL

TRIPLE STACKED CLUB

Thinly sliced turkey, 5 slices of smoked bacon, lettuce, tomato, Sharp Cheddar and Swiss cheese, honey mustard stacked three-high on toasted wheat bread with your choice of mayonnaise or fresh smashed avocado.

1430/1450 CAL

Substitute jalapeno bacon .49

PIT SMOKED

new 54 ROCKET O

Smoked pulled pork and brisket lightly sauced topped with Pepper Jack cheese, jalapeno bacon and fried jalapeno coins. Served on a smoky spread with pickles.

1300 CAL 11.49

MEDITERRANEAN

GYRO "HERO" PITA

Hand carved gyro meat wrapped in pita bread and topped with sautéed onions, cucumber sauce, lettuce, tomatoes and feta cheese.

780 CAL 11.49

CLASSIC CHICKEN

CHICKEN AVOCADO GRILLE

A fire-grilled chicken breast topped with avocado ranch dressing, fresh smashed avocado, smoked bacon and Monterey Jack cheese.

BACON CHEESE CHICKEN GRILLE

A fire-grilled chicken breast with "thickcut" applewood smoked bacon and Monterey Jack cheese. Served with your choice of mayonnaise or honey mustard.

970/1000 CAL 11.49

PROTEIN POWER GRAIN BOWL

Your choice of protein, fire-grilled and seasoned in Cajun spices on a bed of power grain rice blend. Served with grilled vegetable medley.
Simply grilled available upon request | -10 CAL

CHICKEN 7 0Z. 550 CAL - 53 GRAMS OF PROTEIN 9.99 SIRLOIN STEAK* 8 0Z.

800 CAL - 53 GRAMS OF PROTEIN 12.99

13.99

15.99

CRIMSON SNAPPER OR SALMON 7 07. 500/660 CAL = 47/48 GRAMS OF PROTEIN

FILET MIGNON* 7 OZ. OR FLAT-IRON STEAK* 8 0Z 750/920 CAL = 46/54 GRAMS OF PROTEIN

2.000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE. BUT CALORIE NEEDS VARY.



MILE HIGH BURGERS

We grill our burgers medium, medium well or well done.

All Mile High Burgers served with your choice of

French Fries • 380 CAL Steamed Veggies • 140 CAL | Cup of Soup • 120-260 CAL

<u>CRAFT</u>

DEVIL'S DEN BURGER*

Topped with wing sauce, Monterey Jack cheese, jalapeno bacon and smoky spread. Served with your choice of wing sauce, ranch or bleu cheese for dippin'. 1220 CAL 11.99

AVOCADO BURGER*

Topped with avocado ranch, fresh avocado, Monterey Jack cheese and smoked bacon.

1090 CAL 11.99

ALL-AMERICAN BACON CHEESEBURGER*

Build to your liking:

CHOICE OF CHEESE ADD FRIED EGG ON US

SESAME OR PRETZEL BUN

Includes "thick-cut" applewood smoked bacon. Served with your choice of garlic aioli or comeback sauce.

1160-1440 CAL 11.99

BURGER*

730 CAL 8.99

BURGER WITH CHEESE*

Your choice of cheese.
730 CAL

MUSHROOM SWISS BURGER*

880 CAL 9.99

9.79

54 SLIDERS

Your choice of 4 single patty or 2 double patty mini-burgers with American cheese and grilled onions.

750/950 CAL 8.99

Add smoked bacon .50 | +80 CAL

VEGGIE BURGER

Spicy black bean, grain and vegetable patty topped with Pepper Jack cheese and garlic aioli.

840 CAL 9.99

DOUBLE SMASHED CHEESEBURGER

Two 3 ounce patties cooked crispy on griddle and double stacked with your choice of cheese.

630 CAL 8.99

Add smoked bacon .75 | +120 CAL

CHEESE SLICE CHOICES

Pepper Jack 60 Monterey Jack 80 Sharp Cheddar 80 American (x2) 110 Smoked Gouda 80 Swiss 110

UPGRADE YOUR BURGER

Sub Pretzel Bun .50 | +130 CAL Sub Gluten Free Bun 1.00 | -50 CAL

Add "Thick-Cut" Applewood Smoked Bacon 1.99 | +160 CAL

SEAFOOD

All Seafood selections are served with honey wheat bread • 510 CAL

BLACKENED ATLANTIC SALMON

Grilled North Atlantic Norwegian fresh salmon seasoned in Cajun spices on a bed of power grain rice blend. Served with your choice of house salad and one side item.

560 CAL 16.49

Simply grilled available upon request | -10 CAL

BLACKENED CRIMSON SNAPPER

Grilled Crimson Snapper seasoned in Cajun spices on a bed of power grain rice blend. Served with your choice of house salad and one side item.

Simply grilled available upon request | -10 CAL

LIEUTENANT DAN'S SHRIMP PLATTERA generous portion of shrimp hand-breaded and fried in

A generous portion of shrimp hand-breaded and tried in our kitchen. Served with your choice of two side items and cocktail sauce.

560 CAL 14.49

FISH. SHRIMP & CHIPS PLATTER

Premium Tilapia and hand-breaded shrimp. Served with your choice of two side items, tartar sauce and cocktail sauce.

1000 CAL

14.99

2.000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY,

15.99



DEEP SOUTH FAVORITES

COUNTRY FRIED TOP SIRLOIN STEAK

8 oz. top sirloin hand-breaded in our kitchen and fried. Topped with country gravy. Served with your choice of two side items and buttermilk biscuit.

1310 CAL 13.49

SOUTHERN SIZE HALF ORDER

850 CAL 10.49

CHICKEN FRIED CHICKEN

Fresh 10 oz. chicken breast hand-breaded in our kitchen and fried. Topped with country gravy. Served with your choice of two side items and buttermilk biscuit.

1150 CAL 13.49

SOUTHERN SIZE HALF ORDER

760 CAL 10.49

NEW SPICY JAMBALAYA

Chicken, Shrimp, Andouille Sausage, red and green peppers, onions and tomatoes tossed with spicy rice and Creole inspired Cajun-spiced sauce. Served with toasted bread.

1330 CAL 14.99

SPICY

3 COURSE DINNER FOR 2 28.99

No Substitutions. Honey Wheat Bread not included. Price does not include beverage or tax.

MUNCHIE - Share 1 item

Gringo Dip & Chips Fried Pickles Fry Me Some Cheese Tater Kegs Zeppelin Pretzels

Pick 2 items - ENTRÉES

Traditional Chicken Salad Soup & Salad Combo Burger With Cheese* Double Smashed or Traditional Thick Vegaie Burger

Monterey Chicken Grille

Cajun Chicken Philly Gyro "Hero" Pita Taco Platter Half Order Country Fried Steak Half Order Chicken Fried Chicken 8 oz. Sirloin Special*

DESSERT - Share 1 item

The Street's House Chocolate Cake Mini Creme Brulee Cheesecake

FRIED CHICKEN FINGERS PLATTER

Hand-breaded chicken tenderloins with your choice of dipping sauce. Served with your choice of two side items and buttermilk biscuit.

1150 CAL 13.49

FRIED CHICKEN FINGERS & BISCUIT

Hand-breaded chicken tenderloins with your choice of dipping sauce. Served with your choice of one side item and buttermilk biscuit.

1020 CAL 9.99

"BABY BACKS" & CHICKEN FINGER PLATTER

Half slab of 'center cut' baby back ribs and hand-breaded chicken fingers with your choice of dipping sauce. Served with your choice of two side items and buttermilk biscuit.

1500 CAL 16.99

A CATFISH CALLED WANDA

A hearty catfish filet, hand battered in our kitchen and fried. Served with your choice of two side items, buttermilk biscuit and tartar sauce.

1170 CAL 13.49

PASTA

All Pastas served with garlic bread • 360 CAL

RATTLESNAKE PASTA

Penne pasta, red and green peppers, scallions, sliced chicken breast and shrimp tossed in a Parmesan cream sauce with a smoky, earthy spice "bite".

1430 CAL 16.49

∌ SPICY

CHICKEN FETTUCCINE

GRILLED OR BLACKENED

Fettuccine and your choice of chicken. Tossed with vegetables in Alfredo sauce.

1360/1400 CAL 13.99

CHICKEN & SHRIMP FETTUCCINE

GRILLED OR BLACKENED

Fettuccine and your choice of chicken and shrimp. Tossed in Alfredo sauce.

1380/1390 CAL 14.99

MAC DADDY & CHEESE

100% Durum cavatappi and shell pasta tossed with chicken and spiced chopped bacon in our housemade gourmet cheese sauce with a touch of spice.

1780 CAL 14.99

SPINACH & ARTICHOKE CREAM PASTA

Penne pasta, Reggiano Parmesan cheese, spiced chicken and shrimp tossed in a spinach and artichoke cream based sauce.

1390 CAL

14.99





14 oz. USDA Superior Grade, Certified Angus Beef® Ribeye steak fire-grilled served with your choice of house salad and one side item.

22.99 1090 CAL



BLACKENED RIBEYE*
14 oz. USDA Superior Grade, Certified Angus Beef® Ribeye steak blackened in Cajun spices served with your choice of house salad and one side item.

1100 CAL 22.99



FLAT-IRON STEAK

OUR FAVORITE CUT. LEAN WITH LOTS OF FLAVOR

8 oz. USDA Superior Grade, Certified Angus Beef® fire-grilled and served with your choice of house salad and one side item.

640 CAL 16.99

${\sf FILET}$ ${\sf MIGNON}^*$

THE MOST TENDER CUT OF BEEF

Fire-grilled USDA 'center cut' 7 oz. Filet Mignon served with your choice of house salad and one side item.

420 CAL 19.99



PRIME RIB FRENCH DIP

We roast Certified Angus Beef® Ribeye daily for this ultrapremium sandwich and shave it paper thin. 8 oz. of ribeye is prepared to medium and piled high on a toasted French baguette. Served with french fries, au jus and your choice of horseradish sauce or garlic aioli. Top with Monterey Jack cheese if desired. Limited Availability Daily.

16.49 1820/1900 CAL

'CENTER CUT' BABY BACK RIBS

A slab of deliciously tender center cut ribs, slow smoked then grilled over a live fire. Guaranteed to be fall off the bone tender! Served with french fries and housemade BBQ baked beans.

1820 CAL 18.99

CHICKEN MADEIRA

"Pan Fried" 10 oz. chicken breast with fresh asparagus and melted jack cheese, smothered with housemade mushroom madeira sauce and served on top of a bed of homestyle mashed potatoes.

1620 CAL 14.99

BLACKENED ATLANTIC SALMON

Grilled North Atlantic Norwegian fresh salmon seasoned in Cajun spices on a bed of power grain rice blend. Served with your choice of house salad and one side item.

16.49 560 CAL

BLACKENED CRIMSON SNAPPER

Grilled Crimson Snapper seasoned in Cajun spices served on a bed of power grain rice blend. Served with your choice of house salad and one side item.

390 CAL 15.99

RATTLESNAKE PASTA

Penne pasta, red and green peppers, scallions, sliced chicken breast and shrimp tossed in a Parmesan cream sauce with a smoky, earthy spice "bite".

1430 CAL 16.49

Steak served with honey wheat bread • 510 CAL

HOUSE SIRLOIN*

8 oz. sirloin steak served with your choice of house salad and one side item.

520 CAL 15.99

STEAK* & RIBS PLATTER

8 oz. sirloin steak and half slab of 'center cut' baby back ribs served with your choice of one side item.

950 CAL 18.49

STEAK* & SHRIMP PLATTER

GRILLED OR FRIED SHRIMP

8 oz. sirloin steak and your choice of grilled or hand-breaded shrimp. Served with your choice of one side item and cocktail sauce.

760/810 CAL 18.49

80z. SIRLOIN* SPECIAL

Fire-arilled sirloin steak served with your choice of baked potato, french fries or steamed vegetables and garlic bread.

850-1390 CAL 12.99

Any steak may be blackened for no additional charge



Monday thru Friday 11AM to 3PM | No substitutions or modifications for lunch selections.

Add a Cup of Soup • 2.29 | 120-260 cal

ALL YOU CAN EAT SOUP & SALAD

CHOICE OF

BOWL SOUP

Idaho Baked Potato Chicken Tortilla

Outlaw Steak

CHOICE OF **HOUSE SALAD**

The Traditional

Caesar

Summer Blend

LOAF OF HONEY WHEAT BREAD AND HONEY BUTTER

970 + CAL

BURGER WITH CHEESE'

A Double Smashed or Traditional Thick burger with your choice of cheese. Served with french fries.

1120-1230 CAL

MONTEREY CHICKEN GRILLE

A fire-grilled chicken breast with smoked bacon and Monterey Jack cheese. Served with french fries and your choice of mayonnaise or honey mustard.

1300/1340 CAL

FRIED CHICKEN FINGERS BASKET

Hand-breaded chicken tenders served with french fries and your choice of dipping sauce.

1020 CAL

TRADITIONAL CHICKEN SALAD

GRILLED, BLACKENED OR FRIED CHICKEN

Your choice of chicken on a bed of salad greens, topped with Cheddar cheese, carrot sticks, cucumbers, roma tomatoes, eggs and croutons. Served with your choice of dressing.

510-770 CAL

LOADED IDAHO® BAKED POTATO PLATTER

Jumbo baked potato topped with butter, sour cream, chopped bacon, broccoli and melted Cheddar cheese. Served with a bowl of soup or The Traditional, Caesar or Summer Blend salad.

1070-1560 CAL

TACO PLATTER

GROUND BEEF. CHICKEN OR COMBO

Two tacos, your choice of meat, served with housemade refried beans, Mexican rice and salsa.

590-790 CAL

SANDWICH & SOUP COMBO 610-1270 CAL

CHOICE OF HALF SANDWICH

Beef Brisket Pulled Pork Chicken Salad Sliced Turkey

CHOICE OF BOWL SOUP

Baked Potato Chicken Tortilla Outlaw Steak

Half sandwiches include lettuce and tomato on a French baguette. All of our sandwiches except Chicken Salad include smoked Gouda cheese and our house spread.

SANDWICH | SOUP | FRIES 770-1200 CAL

CHOICE OF HALF SANDWICH

Beef Brisket Pulled Pork Chicken Salad Sliced Turkey

CHOICE OF **CUP SOUP**

Baked Potato Chicken Tortilla Outlaw Steak

SERVED WITH A SIDE OF FRIES

1.29

360

		CAL		ХL	CAL
POUND OF FRENCH FRIES GRILLED VEGETABLE MEDLEY FRESH STEAMED VEGETABLES GRILLED ASPARAGUS CUP OF SOUP HOMESTYLE MASHED POTATOES & GRAVY ADULT MAC-N-CHEESE SCRATCH RECIPE BBQ BEANS WITH BRISKET SOUTHERN GREEN BEANS POWER GRAIN RICE BLEND	2.49 2.29	380 50 140 80 120-260 450 390 230 50 220	LOADED BAKED POTATO LOADED MASHED POTATOES SEASONED WAFFLE FRIES WITH GRINGO D SEASONED WAFFLE FRIES CRISPY ONION RINGS SWEET POTATO FRIES SHELBY 50/50 (FRIES + ONION RINGS) HOUSE SALAD BOWL OF SOUP	3.99 3.49 IP 3.49 2.69 2.69 2.69 VARIES VARIES	790 540 730 470 360 480 420 170-680 180-550
COLESLAW	1.99	190	BREAD		CAL
			HONEY WHEAT BREAD & HONEY BUTTER DEEP SOUTH BUTTERMILK BISCUIT	2.49 1.29	510 380

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GARLIC BREAD



DESSERT

SALTED CARAMEL & CHOCOLATE BROWNIE

Moist and rich chocolate brownie on a pretzel crust drizzled with sea salted caramel. Served with a scoop of vanilla bean ice cream.

910 CAL 6.29

NEW YORK CHEESECAKE

A towering slice of classic, velvety New York style cheesecake atop a buttery cracker crumb. Served with fresh strawberries and strawberry puree. Available plain upon request.

960 CAL 6.29

COLOSSAL CARROT CAKE

Always moist carrot cake made with freshly grated carrots, pineapple, walnuts and pistachios all laced with real cream cheese icing.

1320 CAL 6.29

NEW AUTHENTIC KEY LIME PIE

We source this custom, key lime pie direct from Florida. A delicious tart, sweet and mouthwatering pie with graham cracker crust. Topped with fresh whipped cream and lime zest.

550 CAL 6.29

THE STREET'S HOUSE CHOCOLATE CAKE

Treat yourself to a moist chocolate cake enrobed in chocolate icing with a scoop of vanilla bean ice cream designed for one.

510 CAL 3.29

MINI CREME BRULEE CHEESECAKE

New York's cheesecake unites with France's crème brulee custard. Finished with caramelized sugar and a vanilla cookie crust.

360 CAL 3.29

BEVERAGES

STRAWBERRY LEMONADE

190 CAL
One complimentary refill.

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CHERRY LIMEADE

One complimentary refill.

(CHOICE OF RED OR ALFREDO SAUCE)
SIRLOIN STEAK (ADD .70)

270

STRAWBERRY LIMEADE

3.99 230 CAL

One complimentary refill.

FRESH BREWED INFUSED ICED TEA

3.99 MANGO, PEACH OR RASPBERRY

160-170 CAL

Free refills

2.99

3.99

STREET KIDS (5.29

10 Years and under please. Each "street kid" meal comes with your choice of entrée, side item, drink + dessert.

ENTREES	CAL	SIDE ITEMS	CAL	DRINKS	CAL
SLIDER BURGER (2)	410	FRENCH FRIES	220	SOFT DRINKS 000 CAL	0-80
(ADD CHEESE +60 CAL) CHICKEN FINGERS	380	APPLE WEDGES WITH CARAMEL	170	MILK	230
(CHOICE OF DIPPING SAUCE)	300	CARROT STICKS WITH RANCH	170	APPLE JUICE	180
FRIED SHRIMP	260/460	APPLESAUCE SLICED STRAWBERRIES	100 20	STRAWBERRY LEMONADE	80
(CHOICE OF KETCHUP OR RANCH) GRILLED CHEESE	390-440	STEAMED BROCCOLI	60		
(CHOICE OF CHEESE CHOICE OF WHITE		MASHED POTATOES WITH GRAVY	260	DESSERTS	CAL
TACO BOWL	500/530	ADULT MAC-N-CHEESE	390	COOKIES	120
(CHOICE OF BEEF OR CHICKEN)	340/430	CHIPS 'N SALSA	270	OR	
TACOS (CHOICE OF CHICKEN OR BEEF)	340/430	MEXICAN RICE	130	SCOOP OF VANILLA ICE CREAM	160
CHICKEN QUESADILLA	450	GARLIC BREAD	180	(STRAWBERRY +20 CAL OR CHOCOLATE +50 CAL TOPPING)	
(Kraft) MACARONI & CHEESE	340	BUTTERMILK BISCUIT	380	CHOCOLATE +30 CAE TOTTINO/	
BUTTERED PENNE & CHICKEN	700				
PENNE PASTA	440/680				

^{*}Contains or may contain raw or undercooked ingredients. The state and city health code requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.